CHEESE AND HAM APPETIZERS

(Serves 20 to 25)

2 tablespoons mayonnaise

tablespoons stuffed olives, chopped

3-ounce package (1/3 cup) cream cheese

12 teaspoon prepared mustard thin slices cold boiled ham

Blend mayonnaise, olives, cheese, and mustard. Spread \(\frac{1}{8}\) inch thick on ham slices. Roll as jelly roll and fasten with toothpicks. Chill an hour or two. Slice in quarter-inch slices. Place slices on small crackers and serve.

COTTAGE CHEESE CANAPE

6 slices bread

Stuffed olives, diced

1/2 pound cottage cheese

Parsley

Chives, chapped

Cut bread into stars. Combine cheese and chives, spread on bread. Place slice of olive on each canape, decorate with parsley.

COTTAGE CHEESE SNACKS

2 cups cottage cheese

tablespoons salted peanuts. chopped

2 tablespoons mayonnaise

Potato chips

Combine cheese, mayonnaise, and peanuts: mix thoroughly. Spread on each potato chip. Serve immediately.

COTTAGE CHEESE NUTS

1 cup cottage cheese

2 tablespoons cream

14 cup mayonnaise

14 cup pecans, chopped

Combine cheese, mayonnaise, and cream: mix well. Shape into balls size of a walnut, roll in mit meats. Serve on toothpick.

SAIL BOAT HORS D'OEUVRES

14 pound Natural Brick Cheese 1 small jar eucumber pickles

Cut cheese into slices, 1/8 inch thick. Cut slices into triangles 11/2 inches wide and 2 inches high. Cut thin slice from bottom of pickle and slash top of pickle. Insert sail of cheese in slash in pickle.